



## **Tong sai's Private Dining Experience**

### **HOR D'OEUVRE**

- **Tong sai Platter (Share for 2 pax) :** in combination with
- *Gai Horm Toey: Marinated Chicken wrapped in Pandanus Leaves*
  - *Kai Ching Nang: Thai Pork Sausage wrapped in Omelette Sheet*
  - *Pra Tad Lom Ped: Deep fried minced Duck wrapped in Soya Bean Sheet*
  - *Goong Ta Krai: Grilled Prawns in a Lemon Grass Sauce*
  - *Panaeng Nua Ping: Brochettes of grilled Beef with Panaeng Sauce*
  - *Yam Piw Som: Pomelo Salad dashed with Thin Slices of Orange Peel combined with minced Pork, Chicken and Prawn*

### **OR Choose one dish per person from below 2 dishes**

- *Prawns Spring Rolls: Deep Fried Prawns Wrapped in Spring Rolls Sheet with Plum Sauce*
- *Chicken Satay: Grilled marinated Chicken with Peanut Sauce and Cucumber Salad*

### **SALADS (Choose one dish for share, or One dish per person)**

- *Mini Salad Bar*
- *Thai Salad*
- *Tong sai Thai Salad with Grilled Squid and Prawns*
- *Rock Lobster Salad*
- *Mixed Salad*
- *Caesar Salad with Grilled Prawns*

**\*\*Dressings (Thai, Garlic & Herbs, Thousand Island, Balsamic vinegar, Olive oil, French & Italian)**

### **SOUPS (Choose one dish per person)**

- *French Onion Soup*
- *Crab Meat & Sweet Corn Cream Soup*
- *Asparagus Cream Soup with Scallop*
- *Tom Yum Kung: Prawns in Spicy and Sour Soup*
- *Tom Kha Gai: Chicken & Galangal in Coconut Cream Soup*



**MAIN DISHES (Choose one dish per guest with matching vegetable selection below)**

**Seafood**

- Grilled King Prawns with Tamarind Sauce
- King Prawns & Pineapple Curry served in a Whole Pineapple Shell
- Grilled Rock Lobster with Garlic & Lime Sauce
- Fish Fillet with Panaeng Curry Sauce
- Grilled Fish Fillet with White Wine Sauce

**Beef**

- Grilled Beef Fillet with Diane Sauce
- Beef Fillet in Massaman Curry

**Chicken**

- Roasted Chicken Breast with Rosemary in Red Wine Sauce

**Duck**

- Duck Breast in Red Curry with tropical Fruits

**Lamb**

- Roast Rack of Lamb with Red Wine Sauce

**Vegetables (Choose a vegetable dish to accompany your main course)**

**Asian Vegetable dishes:**

- Stir-fried mixed Vegetables with Glass Noodles
- Stir-fried Asparagus & Mushroom with Oyster Sauce
- Stir-fried mixed Vegetables with Oyster Sauce

OR

**Western Vegetable dishes:**

- Jacket Potato, Steamed Broccoli, & Honey Glazed Carrots
- Sautéed Potato & Grilled Asparagus
- Mixed Grilled Vegetable (Carrots, Capsicum, Eggplant, Tomato etc)

**Please advise us if you would like to order steamed rice with your dish.**

**DESSERTS**

- Carved Fresh Fruits in Season
- Mango or Lemon Sorbet
- Coconut Ice Cream with Coconut Flesh & Peanuts
- Kai Muk Sam Si: Tricolor Pearls in Coconut Cream
- Pineapple or Banana Fritter with Ice Cream
- Tea or Coffee (Espresso or Cappuccino)

## **PRIVATE DINNER PRICE(S) – EFFECTIVE FROM 25 Jan 2016**

**From 1 to 4 adults (16yrs and older) THB 5,297net/person.**

**From 5 to 10 adults (16yrs and older) THB4,590net/person.**

Children between 10yrs and 15yrs old are half price.

Children 9yrs old and under are free of charge.

Please note that we accept a maximum 10 persons per group.

This price is exclusive of drinks.

**Price Includes:** TONGSAI'S PRIVATE DINING EXPERIENCE will be freshly cooked personally by our cook(s), Guests will also be taken care of personally by our restaurant staff. It can be arranged on the balcony or a peaceful spot on the beach (If it does not rain)

**Menu:** The menu can be discussed directly with our Events department.

**Venue:** Balcony or the Beach. For the dinner on the beach, plan B is provided in case of rain.

**Reservations:** Reservations are required at least 48 hours in advance as we need time for proper preparation. Reservation can be made through our Guest Relations desk or dial No.1 from 10:00 -20:00 hrs.

### **Conditions:**

Cancellations between 12 to 24 hours prior to the starting time will be charged 50% of the dinner fee and 100% of the dinner fee if 12 hours or less prior to the starting time.

